

METRIC

A-A-20070C
February 26, 2004
SUPERSEDING
A-A-20070B
May 1, 1998

COMMERCIAL ITEM DESCRIPTION

PEPPERS, GREEN AND RED, DEHYDRATED

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers dehydrated green and red peppers, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), and class(es) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The dehydrated green and red peppers shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and classes.

Type I - Green

Type II - Red

Type III - Mixed green and red

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Style A - Diced 0.635 cm (1/4 in) by 0.635 cm (1/4 in) (approximate)

Style B - Diced 0.952 cm (3/8 in) by 0.952 cm (3/8 in) (approximate)

Class 1 - With sulfite, 1,000 to 2,500 ppm (extended shelf life)

Class 2 - Without sulfite, 0 ppm (normal shelf life)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Raw materials.

5.1.1 Peppers. The peppers shall be properly matured, either green or red, sweet bell peppers of similar variety and dehydration characteristics. Peppers of the hot pungent variety shall not be used. The peppers shall be firm and free from defects caused by hail, scars, sunburn, disease, insects, or mechanical or other means, except for small holes or splits incident to proper handling procedures. The peppers shall be properly washed to remove soil, spray residue, and foreign material. Any diseased and seriously damaged units shall be discarded.

5.1.2 Color. Peppers for Type I shall be a generally uniform green color with some variation from bright green to olive green. Peppers for Type II shall be generally uniform red color with some variation from bright red to orange red after being properly trimmed and washed. Mixed green and red peppers for Type III shall consist of, by weight, not less than 35 percent generally uniform typical green pieces and not less than 35 percent generally uniform typical red pieces. Sweet bell peppers which are in the process of turning from green to red, including shades of brown, are permitted provided the minimum percentages of strictly green and red pieces are present.

5.2 Processing. The dehydrated green and red peppers shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.3 Dehydrated product.

5.3.1 Product size. Not more than 12 percent, by weight, of Style A dehydrated, sweet bell peppers shall pass through a U.S. Standard No. 8 sieve. Not more than 7 percent of Style B shall pass through a U.S. Standard No. 8 sieve.

5.3.2 Defects. There shall be not more than 25 seeds per 100 grams of dehydrated, sweet bell peppers. The prevailing industry microbiological standards shall apply to this product. The dehydrated, sweet bell peppers shall be free from foreign material such as dirt, insect parts, hair, wood, paint, paper, glass, or metal, and shall be free from foreign odor or flavor such as burnt, scorched, stale, sour, rancid, musty, or moldy.

5.4 Rehydrated product.

5.4.1 Flavor and odor. The rehydrated product shall possess an odor, and flavor, typical of normal, sweet bell peppers.

5.4.2 Color. The rehydrated product shall possess the color typical of normal, sweet bell peppers. The sweet bell peppers shall rehydrate to approximately their original physical form when 30 ml (1.0 oz) of the dehydrated product (on a dry solids basis) is added to 473 ml (16.0 oz) of 2° to 13°C (35° to 55°F) water, by weight, and allowed to soak for 2 hours at ordinary refrigerated temperature (approximately 4°C [40°F]).

5.4.3 Texture. The rehydrated product shall possess a texture that is tender, firm, full fleshed, but not mushy.

5.4.4 Defects. The rehydrated product shall contain not more than 2 percent, by weight, of defective pieces such as those affected by scorch, hail, sunburn, disease, rot, insect or mechanical damage, and stem, core, or placenta tissue.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the peppers shall be as follows:

6.1.1 Moisture. The moisture content of the dehydrated product by weight, prior to packaging, shall not exceed 5.0 percent for Type I, 8.0 percent for Type II, and 6.5 percent for Type III.

6.1.2 Sulfite. The sulfite level (calculated as sulfur dioxide) for Class 1 product shall be not less than 1,000 nor more than 2,500 parts per million (ppm) by weight. Class 2 product shall not contain sulfite.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

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6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.1.1 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 113.40 g (4 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.2.2 Sample preparation. Grind or blend the product in a minimum time to uniformity.

6.3 Analytical testing. Analysis shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Moisture (Dehydrated peppers)	934.06
Sulfite	990.28

6.4 Test Results. The test results for moisture shall be reported to the nearest 0.1 percent. The test results for sulfite content for Class 1 shall be reported to the nearest 100 ppm. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the dehydrated peppers provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same dehydrated peppers for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered dehydrated peppers shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of dehydrated peppers within the commercial marketplace. Delivered dehydrated peppers shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of

awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished dehydrated peppers distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Product Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the dehydrated peppers in accordance with PPB procedures which include selecting random samples of the packaged dehydrated peppers, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the dehydrated peppers for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of dehydrated peppers, and compliance with requirements in the following areas:

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- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: www.aoac.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: www.access.gpo.gov/nara.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQASTaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: Sally.A.Gallagher@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

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